

CATALOG



PIP Food Group Values

Commitment and Trust
Responsibility
Development
Determination
Dynamicity
Innovation
Goals
Authenticity

Vision of PIP Food Group

Leader in the production and sale of raw materials for the bakery industry in Southeast Europe by 2030.

The mission of PIP Food Group

We grow and progress together with our partners, making products of the highest quality and food safety culture;

We create a work environment that encourages and rewards hard-working and highly motivated employees;

We invest our knowledge and strength in the education of talented young people, as a means to create a new generation which will be the baking backbone in Serbia;

We contribute to community improvement by handling environmental protection and social responsibility issues;

A place where ideas take shape.

• Improvers

Standard improvers

Adut	Adut 2024	Pob Turbo	Pob Digo Plus
Adut Optimal	Pob Tajfun	Pob Digo	Pob 2024

Special purpose

Extra Fresh	FrostyPlus	Panon Plus	Tostoposto
Ultra Fresh	Korline	PIP Gluten	Baking Powder
Frosty	Konkor	Pob Kor	

For mills

Mlinar	Mlinar AM	Pizza Mix
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• Mixtures

Nera	Harmony	Hambi Mix	Burger Mix
Dijet Plus	Desetka	Hambi Mix Vege	PIP Ten
Chrono Mix	Fit	Croissant Mix	Adriatic Delikates
Buckwheat Mix	Corn Plus	Croissant Mix Plus	Adriatic Gusto
Buckwheat Rustical	PIP Corn	PIP Panada	Adriatic Ciabatta
Rye Plus	Lunasan	PIP Panada Posna	
Rye Mix	Milky Mix	Iskon Durum	

• Premium mixtures

Premium Chia	Premium Croissant	Premium Grain	Premium Domestic
Premium Ciabatta	Premium Rustico	Premium Pumpkin	
Premium Gold Corn	Premium Sole	Premium Buckwheat	

• Sweet mixtures

Donut Mix 20	Gold Buns	Waffle	Raffinato
Donut Mix 50	Tres Leches	Choco Cake	Brioche Mix
Adriatic Krofi 50	Muffin	Pancakes	
Golden Donuts	Choco Muffin	Protein Pancakes	

• Clean Label

Control Cl	Rye Cl	Power CL
Natural Cl	Triumf Prevent	Protein Mix

• Toppings

Decor	Corn Decor
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• Fillina

• Master Baker

Fillings	Toppings	Extruded flour
Cheese	Creams	

• Margarine

• Yeast

• Sourdough

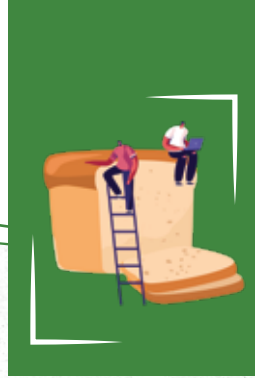
• Other goods

Ketchup - mild, spicy, pizza	Chicken hot dog special	Vegetable oil in spray	Vegetable fat
Palm oil 36-39	Sesame	Palm oil	
Chicken hot dog	Baking melted spread	Pizza sauce	

Improvers



Standard improvers



They are applied to average-quality flours in a proportion that gives an ideal performance to the resulting dough. They are used industrially and in artisanal production.

Adut



10, 25



0,3-0,5%

Adut Optimal



10, 25



0,2-0,4%

Adut 2024



10, 25



0,2-0,4%

Pob Tajfun



10, 25



0,2-0,4%

Pob Turbo



10



0,2-0,4%

Pob Digo



10



0,3-0,6%

Pob Digo Plus



25



0,2-0,4%

Pob 2024



10



0,2-0,4%

- ✔ strengthen the gluten structure
- ✔ ensure dough stability during processing
- ✔ facilitate dough operability
- ✔ improve dough elasticity
- ✔ increase finished product volume
- ✔ affect the increase of water absorption power



Special purpose

Extra Fresh

An improver designed for extending end product freshness. When used, it improves dough characteristics, as well as end product quality: it affects the extended freshness of packaged and unpackaged baking products, reduces crumbliness of the insides when cutting, and affects the increased baking product volume. Adding regular baking improver is not necessary when kneading.



10, 25



0,4-0,7%

Ultra Fresh

An improver that affects the extended freshness of packaged and unpackaged products, reduces crumbliness of the insides when cutting, and affects the increased baking product volume. When used, it improves not only dough characteristics, but the end product quality as well by affecting their extended freshness. Adding regular baking improver is not necessary when kneading.



25



0,2-0,4%

Frosty

An improver designed for baking products that underwent the freezing process at some point during their preparation. It affects the increase in volume and reduces the adverse effects of freezing on the end product.



10



1,5-2%

Frosty Plus

An improver designed for baking products that underwent the freezing process at some point during their preparation. It affects the increase in volume and reduces the adverse effects of freezing on the end product.



10, 25



1,5-2%

Korline

An improver designed for phyllo pastry production in artisanal and industrial types of production. It greatly increases dough extensibility, shortens the preparation process and enables freezing without impairing the quality of the product.



10



0,1-0,5%

Konkor

An improver designed for the production of packaged phyllo pastries. It increases dough stretch factor, inhibits mold and bacteria growth, reduces the possibility of mold in summer storage conditions and affects dough extensibility in phyllo pastry preparation.

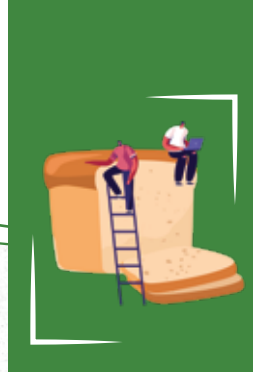


10



0,5-1,2%

Special purpose



Panon Plus

An improver designed for the production of traditional types of bread and soft dough. It provides a pronounced aroma and a prolonged freshness. It displays exceptional water absorption abilities in soft dough preparation. The end product develops a great volume.



10



3-5%

PIP Gluten

An improver meant for adding when producing bread, pastries and dough for stretching using flour with a low gluten content, special types of bread and pastries, as well as for quality improvement of flour for dough intended for stretching with a high degree of softening and a low wet gluten content. The product contains no additives.



10, 25



1-2%

Pob Kor

An improver designed for the production of packaged breads and pastries, phyllo pastries and pizza bases, affecting durability extension. It inhibits mold and bacteria growth, reduces the possibility of ropiness in summer storage conditions and affects dough extensibility in phyllo pastry preparation.



10



0,1-0,6%

Tostoposto

An improver designed for the production of packaged toast breads. It improves dough characteristics in processing, inhibits mold and bacteria growth, reduces the possibility of ropiness, thus affecting product durability extension.



10



1-1,5%

Baking Powder

When using "Baking Powder", dough characteristics and end product quality are improved, as well as dough raising, product volume is increased, provides a better inside structure and makes the inside airy.



5



1-3%



For mills

Improver intended for treating flour in mills and the standardization of its quality. It affects all quality factors by improving their characteristics.

Mlinar



25



0,1-0,2%

Mlinar AM



25



0,1-0,2%

Pizza Mix



10, 25



1-1,3%

* PIP Food Group develops dedicated improvers according to user requirements and flour parameters.

Mixtures

(concentrated and ready-made)





Mixtures

(concentrated and ready-made)

Nera

NERA is designed for the production of dark bread and pastries enriched with wheat bran, millet and flax seeds.



- the products are darker in color
- they display an extended freshness and volume
- authentic taste
- visible seed parts on the cross-section



10, 25



10%

Dijet Plus

Smeša Dijet is designed for the production of breads and pastries with a higher protein and fiber content.



- the products are darker in color
- they display an extended freshness and volume
- authentic taste
- visible wheat bran parts on the cross-section
- rich in protein and fiber



15



40%

Chrono Mix

Ready Mix for the preparation of special bread and pastry types applicable in special dietary requirements.



- rich in fiber and seeds
- whole grain
- possibility of chrono cornbread preparation
- possibility of delayed baking



25



100%

Buckwheat Mix

Concentrated mixture for buckwheat bread and pastry preparation.



- a pleasant aroma
- possibility of puff pastry preparation
- possibility of delayed baking
- possibility of freezing and thawing



10, 25



50%

Buckwheat Rustical

Concentrated mixture for preparing buckwheat breads and pastries.



- a pleasant aroma
- extended freshness
- possibility of puff pastry preparation and stacked buckwheat pies
- possibility of delayed baking
- possibility of freezing and thawing



10



50%

Mixtures

(concentrated and ready-made)



Rye Plus

Concentrated mixture for rye and rye mix bread and pastry preparation.



- good dough extensibility
- possibility of delayed baking
- good volume



25



50%

Rye Mix

Mix Rye Mix is designed for mixed rye bread and pastry preparation.



- exceptional freshness
- pleasant taste
- good dough extensibility
- good volume



25



100%

Harmony

Concentrated mixture for special types of seed mix bread and pastry preparation.



- pleasant aroma
- easy dough extensibility
- possibility of puff pastry preparation
- possibility of delayed baking
- possibility of freezing and thawing
- good volume



10, 25



30%

Desetka (The 10)

The 10 yields dark products containing oilseeds, barley and oat flakes, with an excellent volume, suitable for making all kinds of dark products.

The products are dark brown in color, with visible seeds on the cross-section



- contains sesame, flax, sunflower and pumpkin seeds
- pleasant taste
- good dough extensibility
- good volume



10, 25



25%

Fit

Concentrated mixture for the preparation of special types of breads and pastries which can basically represent a source of protein.



- best for unleavened bread
- exceptional freshness without crumbling
- pleasant taste
- possibility of delayed baking
- good volume



10, 25



50%



Mixtures

(concentrated and ready-made)

Corn Plus

Concentrated mixture for mixed corn bread and pastry preparation.



- good dough extensibility
- possibility of delayed baking
- good volume



10, 25



50%

PIP Corn

Concentrated mixture for special types of mixed corn bread and pastry preparation which contains extruded corn flour.



- strong aroma
- prolonged end product freshness
- possibility of puff pastry preparation
- possibility of delayed baking
- possibility of freezing and thawing



10



30%

Lunasan

Concentrated mixture for yeast puff pastry product preparation.



- standardized composition
- uniform quality
- possibility of freezing and thawing



10



20%

on flour mass

Milky Mix

Concentrated mixture for dairy bread and pastry preparation.



- pleasant aroma
- prolonged freshness
- possibility of dairy toast bread preparation
- high milk content in the product



10, 25



20%

Hambi Mix

Concentrated mixture for burger bun and extended freshness pastry preparation.



- pronounced freshness
- good volume
- pleasant taste
- possibility of freezing and thawing
- possibility of packaging with a longer shelf life, in combination with preservatives
- possibility of combining with whole grain flour types



10, 25



30%

Mixtures

(concentrated and ready-made)



Hambi Mix Vege

Concentrated mixture for burger bun and extended freshness pastry preparation without animal-based content.



10



30%



- suitable for lean and vegetarian diets
- noticeable freshness
- good volume
- pleasant taste
- possibility of freezing and thawing
- possibility of packaging with a longer shelf life, in combination with preservatives
- possibility of combining with whole grain flour types

Croissant Mix, Croissant Mix Plus

Concentrated mixture for yeast puff pastry product preparation, intended for packaging with a long shelf life.



25



50%



- standardized composition
- adequate packaging and packing methods ensure a product with a long shelf life
- pleasant aroma

PIP Panada

Ready-made mixture for the preparation of breadcrumbs for frying foods with different content.



10



100%



- quick and simple preparation
- standardized composition
- good adhesion to the substrate
- pleasant color and taste of the fried product
- possibility of freezing the breaded product and its subsequent frying

PIP Panada Posna

Lean ready-made mixture for the preparation of breadcrumbs for frying foods with different content.



10



100%



- quick and simple preparation
- standardized composition
- good adhesion to the substrate
- pleasant color and taste of the fried product
- possibility of freezing the breaded product and its subsequent frying

Iskon Durum

Mixture Iskon Durum is designed for traditional product production, such as home-made breads, somuns and ciabattas.



5



4%

on flour mass



- contains instant dry baker's yeast
- contains dry Durum sourdough
- great water absorbent
- pleasant sourdough aroma
- the insides are nicely developed
- excellent volume



Mixtures

(concentrated and ready-made)

Burger Mix

Concentrated mixture for burger bun preparation, with a pleasant aroma and a short bite.



- noticeable freshness
- good volume
- pleasant taste
- short bite
- possibility of freezing and thawing
- possibility of packaging with a longer shelf life in combination with preservatives
- possibility of combining with whole grain flour types



25



30%

PIP Ten

Mixture PIP Ten is designed for dark bread and pastry production.



- dark color of the end product
- improves the aroma
- improves baking product color



10



2-5%

Adriatic Delikates

Concentrated mixture intended for the preparation of traditional wheat breads and pastries.



- crispy crust
- soft, hollow middle
- rustic look
- authentic aroma and fragrance
- contains sourdough



25



20%

Adriatic Gusto

A mixture intended for the production of bread and pastries with a characteristic taste and smell originating from potato flakes and durum wheat.



- pronounced softness
- extended freshness



25



40%

Adriatic Ciabatta

The mixture is intended for the production of traditional Italian products (ciabatta, focaccine, calzone), flatbreads and all types of dough with a high water content.



- rich aroma
- extended freshness



25



25%

on flour mass

A top-down view of several different types of breads scattered on a white surface. The breads include a long, thin loaf with a diagonal slash, a round loaf with a cracked crust, a small triangular piece, and several others with different textures and colors. Some wheat stalks are also visible, adding to the rustic theme.

Premium mixtures



Premium mixtures

Premium Chia

Concentrated mixture for special chia bread and pastry preparation.



- chia seeds
- integral composition
- pleasant aroma
- possibility of puff pastry preparation
- possibility of freezing and thawing
- prolonged freshness and excellent volume



10, 25



30%

Premium Ciabatta

Concentrated mixture for the preparation of soft dough, such as ciabattas and buns, as well as baguettes.



- great water absorption ability
- pleasant sourdough aroma
- possibility of delayed baking and half-baking
- possibility of freezing and thawing
- insides are well developed and have an excellent volume
- possibility of combining with other mixtures



10, 25



3-5%

Premium Gold Corn

Concentrated mixture for special types of corn bread and pastry preparation.



- large end product volume
- possibility of puff pastry and yeast pastry preparation
- possibility of delayed baking
- possibility of freezing and thawing
- prolonged end product freshness
- pleasant aroma



15



50%

Premium Croissant

Concentrated mixture for yeast puff pastry product preparation.



- exceptional volume
- prolonged finished product freshness and a distinct butter aroma
- standardized composition
- excellent dough stability
- possibility of freezing and thawing



10



30%

on flour mass

Premium mixtures



Premium Rustico

Ready mixture for rustic rye bread preparation, the bread is rich in protein and fiber.



- authentic appearance
- prolonged finished product freshness
- pleasant aroma



10



100%

Premium Sole

Concentrated mixture for special bread and pastry with sunflower seeds of a compact and moist structure preparation.



- pleasant aroma
- possibility of preparing chrono products
- rich in seeds
- prolonged freshness



10, 25



50%

Premium Grain

Ready mixture for the preparation of special breads and pastries rich in seeds.



- pleasant aroma
- rich in seeds
- prolonged freshness



10, 25



100%

Premium Pumpkin

Concentrated mixture for the preparation of special breads and pastries with pumpkin seeds and other grains.



- pumpkin seeds
- rich composition
- pleasant aroma
- possibility of puff pastry preparation
- possibility of freezing and thawing
- prolonged freshness and excellent volume



25



50%



Premium mixtures

Premium Buckwheat

Concentrated mixture for the preparation of buckwheat breads and pastries.



- pleasant aroma
- prolonged freshness
- possibility of puff pastry and stacked buckwheat pastries preparation
- possibility of delayed baking
- possibility of freezing and thawing



15



50%

Premium Domestic

Concentrated mixture for the preparation of home-made aromatic breads.



- rustic appearance
- exceptional aroma
- prolonged freshness



10



50%

A collage of various sweet pastries arranged on a light-colored wooden surface. At the top, a small white bowl holds several plain, golden-brown donuts. Below it, a white plate features a stack of folded crepes, with the top one garnished with fresh raspberries. To the left, a small white dish contains four donuts: one chocolate-glazed, one pink with white sprinkles, one white with black sprinkles, and one plain. In the bottom left, a wooden cutting board displays four croissants; one is topped with black seeds, while the others are plain. In the bottom right, two muffins in brown paper liners are shown, one with a dark chocolate swirl and the other with a lighter, nutty topping.

Sweet mixtures



Sweet mixtures

Donut Mix 20

Concentrated mixture for donut preparation.



- stable dough
- standardized composition
- stable ring
- no fat absorption during frying
- possibility of freezing and thawing
- excellent freshness and volume



25



20%

Donut Mix 50

Concentrated mixture for donut preparation.



- stable dough
- standardized composition
- stable ring
- no fat absorption during frying
- possibility of freezing and thawing
- excellent freshness and volume



10, 25



50%

Adriatic Krofi 50

A sweet mixture intended for the preparation of doughnuts, strudels, buns and other cakes made of yeast dough.



- stable ring
- pronounced softness
- extended freshness
- contains eggs
- simple preparation



25



50%

on flour mass

Golden Donuts

Ready mix for donut preparation.



- stable dough
- standardized composition
- stable ring
- no fat absorption during frying
- possibility of freezing and thawing
- excellent freshness and volume
- distinct vanillin aroma



10, 25



100%

Gold Buns

Ready mix for American donut preparation with dedicated dispensers.



- standardized composition
- easy preparation
- distinct vanillin aroma
- no fat absorption during frying



10, 25



100%

Sweet mixtures



Tres Leches

Ready mix for Tres Leches biscuits for cake preparation.



- simple preparation
- stable biscuit
- adding the Master Baker Caramel topping ensures a complete cake is done



10



100%

Muffin

Ready mix for muffin and biscuit pastry preparation.



- simple preparation
- standardized composition
- prolonged baked muffin freshness
- distinct aroma



10



100%

Choco Muffin

Ready mix for chocolate muffin and biscuit pastry preparation.



- simple preparation
- standardized composition
- prolonged baked muffin freshness
- distinct aroma
- pieces of thermostable chocolate (51% cocoa mass)



10



100%

Waffle

Ready mix for waffle preparation.



- simple preparation
- standardized composition
- prolonged baked waffle freshness
- distinct vanillin aroma



10



100%

Choco Cake

Ready mix for brownie and chocolate cake preparation.



- simple preparation
- standardized composition
- contains pieces of thermostable chocolate (51% cocoa mass)
- prolonged baked cake freshness
- full chocolate flavor



10



100%



Sweet mixtures

Pancakes

Ready mix for pancake preparation.



- simple and fast preparation
- standardized composition
- elastic final product
- suitable for both sweet and savory fillings
- possibility of freezing breaded pancakes



10



100%

Protein Pancakes

Ready mix for American pancake preparation which are a source of protein.



- high protein
- source of fiber
- simple and quick preparation
- standardized composition



10



100%

Raffinato

Mixture intended for the production of biscuit dough as a base for all types of cakes, rolls and cakes.



- stable dough
- simple preparation
- standardized composition



10



100%

Brioche Mix

A sweet mixture intended for the preparation of traditional French brioche buns, bread and pastries with extended freshness.



- rich buttery taste and aroma
- citrus aroma
- a short bite
- soft middle
- thin cover
- extended freshness



10



30%

Clean Label



Clean Label



Control CI

Improver for the preparation of breads and pastries without E numbers, of an extended freshness and shelf-life.



- prolonged freshness
- extended microbiological durability
- improved dough characteristics during processing
- excellent volume



10



1%



Natural CI

Improver for the preparation of breads and pastries without E numbers, of an extended freshness.



- prolonged freshness
- improved dough characteristics during processing
- excellent volume



25



0,4-0,7%



Rye CI

Ready mix for the preparation of rye breads and pastries without E numbers.



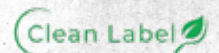
- exceptional aroma
- prolonged freshness
- compact and wet cross-section structure



25



100%



Triumf Prevent

Ready mix for the preparation of special types of breads without E numbers, with a higher fiber and protein content and a reduced saturated fatty acid content.



- soluble fiber obtained from acacia gum
- prebiotic effect
- great water absorption ability
- compact and wet cross-section structure
- prolonged freshness



25



100%



Clean label



Power CL

A mixture intended for the production of special types of bread and pastries with the addition of mache, spirulina, spinach, quinoa and other seeds.



- high seed content
- source of zinc, selenium, manganese, copper and phosphorus
- no trans fat
- without E numbers



10



35%



Protein Mix

A mixture that ensures easier work and uniformly good quality of the final product. The products are dark brown in color, with a characteristic taste and smell.



- high protein content of the final product
- final product rich in fiber
- high seed content

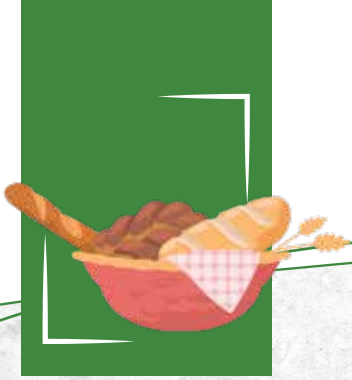


10



50%





Toppings

Decor

Decorative mixture of flax seeds, sunflower seeds, sesame seeds, oatmeal.



surface decoration of baking products
5 to 15% is added to the dough based on the mass of flour used



10



as required

Corn Decor

Decorative topping made from ground corn flips.



surface decoration of baking products
5 to 15% is added to the dough based on the mass of flour used



4



as required



Fruit fillings



Master Baker

Fillings

Poppy



10

Walnut



10

Cheese

Edamino



3,2-3,8

Toppings

Tres Leches karamel



6

Creams

Filling cream



6

Thermostable cream



6

Vanilla



6

Extruded flour

Extruded Corn



15

Extruded Mix



15

Extruded Buckwheat



15

Margarine



- Margarine 70% vegetable fat
- Margarine 80% vegetable fat
- Palm-free margarine
- Margarine with added butter

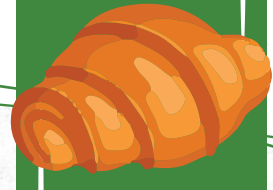


Yeast

- Fresh baker's yeast 500g and 1kg
- Fresh baker's yeast 42gr - mignon
- Fresh baker's yeast - granulated
- Dry yeast



Sourdough



Liquid sourdough

- Liquid rye sourdough
- Liquid durum sourdough

Pasty sourdough

- Pasty sourdough with pumpkin
- Pasty sourdough with seeds





Other goods

Ketchup-mild, spicy,
pizza ketchup



5



as required

Palm oil 36-39



20



as required

Chicken hot dog



8



as required

Chicken hot dog special



8



as required

Sesame



5



as required

Baking melted spread



1



as required

Vegetable oil in spray



665



as required

Palm oil



20



as required

Pizza sauce



5



as required

Vegetable fat



20



as required

MASTER
BAKER



Partners:



PIP Food Group doo Novi Sad

Salaš 280, 21233 Čenej

   @pipfoodgroup

 @pipoklagija

marketing@pipfoodgroup.com



www.pipfoodgroup.com